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**INFORMATION DISCLOSURE
STATEMENT BY APPLICANT**
(Use as many sheets as necessary)

Complete if Known

Application Number	09/702,068
Filing Date	October 30, 2000
First Named Inventor	Martin E. Davis
Group Art Unit	1654
Examiner Name	Michael V. Meller

Sheet 1 of 1

Attorney Docket No: 267.011US1

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US PATENT DOCUMENTS

Examiner Initial *	USP Document Number	Publication Date	Name of Patentee or Applicant of cited Document	Class	Subclass	Filing Date If Appropriate
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FOREIGN PATENT DOCUMENTS

Examiner Initials*	Foreign Document No	Publication Date	Translation
MM	JP 04082898	03/13/1992	Yes
MM	JP 04282398	10/07/1992	Abstract Only
MM	JP 04282400	10/07/1992	Yes
MM	JP 06345664	12/20/1994	Abstract Only
MM	JP 08269088	10/15/1996	Yes

OTHER DOCUMENTS -- NON PATENT LITERATURE DOCUMENTS

Examiner Initials*	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	Translation
MM	"Antihypertensive Effects of Whey Protein Hydrolysates in Rats Reduces Mean Arterial Blood Pressure", <u>Davisco Press Release</u> , (2000).	
MM	"Davisco Foods International, Advitech Solutions Join Forces to Produce Whey Protein Hydrolysates", <u>Davisco Press Release</u> , (1998).	
MM	"Davisco Nominated for Prestigious International Award for its Patented Hypertension-Reducing Whey Protein", <u>Davisco Press Release</u> , (1999).	
MM	JU et al., "Effects of Limited Proteolysis on Gelation and Gel Properties of Whey Protein Isolate", <u>Journal of Dairy Science</u> , 78, 2119-2128 (1995).	
MM	LARAGH, "L'hypertension", <u>La Recherche</u> , 10, 1068-1076 (1979). (<u>abstract</u>)	Summary
MM	OTTE et al., "Effects of Limited Proteolysis on the Microstructure of Heat-Induced Whey Protein Gels at Varying pH", <u>Journal of Dairy Science</u> , 79, 782-790 (1996).	

EXAMINER

DATE CONSIDERED

1/31/03